

南台科技大學 102 學年度第 1 學期課程資訊

課程名稱	西餐製備與實習(與夜四技餐旅三甲合開,教室:)
課程編碼	MOP00I01
系所代碼	0M
開課班級	專四技餐旅三甲
開課教師	施慧雯
學分	2.0
時數	3
上課節次地點	三 12 13 14 教室 T0402
必選修	必修
課程概述	<p>1、傳授學生西餐理論知識，使其了解基本西餐之分佈及特色。</p> <p>2、指導學生實際操作以學習基本西餐不同之食材及烹調法。</p> <p>This course reinforce the knowledge and skill learned in the preceding class and help you build confidences in the techniques of basic western</p>
課程目標	
課程大綱	<ol style="list-style-type: none"> 1.廚房打掃整理、西餐製備概論、刀具介紹、西餐設備器具介紹、設備操作及使用方法 2.刀工練習、高湯介紹、洋蔥湯 3.刀工練習、分解全雞、紅酒燴雞 Coq-au-vin、基本馬鈴薯烹煮、季節蔬菜 4.刀工練習、牛肉介紹、普羅旺斯牛肉、基本米飯烹煮、季節蔬菜 5.小考刀工練習、基本湯烹煮、季節蔬菜 6.刀工練習、基本魚烹煮、基本馬鈴薯烹煮、季節蔬菜 7.刀工練習、基本麵糊烹煮、季節蔬菜、起司焗海鮮 8.刀工練習、西式早餐介紹、基本蛋的烹煮 9.期中考：刀工練習、季節蔬菜、分解全雞
英文大綱	<p>The purpose of the class is to provide a culinary base for you to build on. You will be introduced to the fundamental concept, skills and techniques of basic cookery. Special emphasis is gain to the study of ingredients, cooking theories and techniques. Knowledge acquired in prior courses of Western Cooking I &II Sanitation and culinary math is used on a daily basis. The new skills gained in these course will provide you with a Western Cooking foundation which will be used in production setting in Banquet Room Lunch serving.</p> <p>The following course objectives have been identified as the most important skills to be reviewed and developed in this class. The instructor will evaluate your performance with a Pass/Fail grade for each these.</p>

	<p>The following course objective will be introduced during this course. They will be performed with full assistance of the chef instructor:</p> <p>The course objective introduced in the class are:</p> <p>Grilling/Broiling Vegetable Cookery Potatoes Cookery Rice Cookery Pasta Cookery Sautéing Roasting Braising</p>
教學方式	
評量方法	
指定用書	自編講義
參考書籍	菜單
先修科目	中餐製備
教學資源	
注意事項	另外繳交材料費及上課須穿著專業實習服
全程外語授課	0
授課語言 1	華語
授課語言 2	
輔導考照 1	西餐丙級檢定考
輔導考照 2	